

CAPRICCIO® GRILL

ITALIAN STEAKHOUSESM

THANKSGIVING MENU 2024

12PM – 10PM

\$80 PER ADULT | CHILDRENS' MENU AVAILABLE

(sales tax and gratuities not included)

FIRST COURSE

Enjoy the bountiful assortment the chefs have prepared for our soup and salad buffet including three hand crafted soups, breads, rolls, butter and local honey.

SOUPS

*Hearty Beef & Vegetable
Velvety Broccoli Cheddar
Cannellini Bean Chowder*

SALADS

*Classic Ceasar Salad
Tri Color Fusilli Pasta
Capicola, Sundried Tomatoes, Capers, Bell Peppers, Marinated Cipollini Onions,
Castelvetrano Olives Red Wine Vinegar From Tuscany And Virgin Olive Vinaigrette
Caprese Salad with Fresh Tomatoes, Fresh Mozzarella, Ribbons of Fresh Basil
dressed with Balsamic Glaze and Olive Oil
Italian Style Green Bean And Potato Salad
Jewel Tomatoes, Artichoke, Red Onion, Fresh Basil, Parmesan Cheese
Lemon Mascarpone Dressing*

MAIN COURSE

choose one

GHOST RIVER BRINED TURKEY BREAST

Cornbread Stuffing, Bourbon Pecan Candied Yams, Green Beans, Giblet Gravy

MAPLE GLAZED HAM

Garlic Mashed Potatoes, Broccolini, Honey Roasted Carrots, Griotte Cherry Wine Sauce

VENISON WELLINGTON

Marble Potatoes, Baby Zucchini, Heirloom Tomato, Gin-Elderberry Glaze

PICKLING SPICE CRUSTED SALMON

Lemon Zested Risotto, Bacon Wrapped Asparagus, Roasted Golden Beets, Cranberry Verjus

SWEET POTATO GNOCCHI

Spinach, Roasted Corn, Oyster Mushrooms, Black-Eye Peas, Sage Butter

SWEET FINALE

THANKSGIVING TRIO DESSERT

Pumpkin Pie, Eggnog Cheesecake, Cranberry Chocolate Opera

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.

Parties of eight or more will have a 20% service charge.